

# Christmas Eve Dinner

## THE FIRST CABIN RESTAURANT

Thursday, December 24th ✨ 5:00 - 10:00 pm

Enjoy a traditional Christmas Eve Dinner in the warm ambiance of The First Cabin. Holiday spirit will fill the air with delightful piano melodies as guests enjoy a "Christmas Evening in the Alps."

### Menu

#### FIRST COURSE

Goose Liver Terrine  
Riesling Aspic, Pear Confit and Warm Brioche

#### SECOND COURSE

Oxtail Consommé with White Semolina Dumpling  
OR  
Roasted Pumpkin-Chestnut Soup  
Austrian Pumpkin Seed Oil and Chantilly  
OR  
Assorted Trio of Appetizers  
Smoked Trout, Smoked Salmon and Deviled Egg with Caviar

#### INTERMEZZO

Tangerine Sorbet

#### ENTRÉE

Roasted Mallard Duck à l'Orange  
Braised Red Cabbage, Roasted Apple and Potato Croquettes  
OR  
Slow Roasted Veal Prime Rib  
Morel Cream Sauce, Basil Spätzle and Carrot Flan  
OR  
Crispy Seared Salmon Trout  
On Braised Savoy Cabbage with Riesling Sauce  
OR  
Venison Medallion with Hazelnut Crust  
Glazed Chestnuts, Celery Root Flan and Juniper Berry Sauce

#### DESSERT

Hazelnut Marzipan Torte with Cinnamon Whipped Cream  
OR  
Viennese Apple Strudel with Vanilla Sauce

\$79.00\* Adults • \$39.50\*  
Children 4-12

*Membership discounts apply.*

# Christmas Eve Dinner

## Members Only

## THE BAY CLUB GRILL

Thursday, December 24th ✨ 5:00 - 10:00 pm

Members will enjoy a five-course traditional Christmas Eve Dinner. Holiday cheer will fill the air as guests enjoy this festive and delicious dining experience with live entertainment.

### Menu

#### FIRST COURSE

Limestone and Mache Lettuce with Warm Goat Cheese  
Apples, Cranberry-Ginger Relish and Passion Fruit Vinaigrette

#### SECOND COURSE

White Asparagus and Leek Soup  
Truffle Whipped Cream  
OR  
Classic Shrimp and Crab Cocktail  
Louis Dressing and Cocktail Sauce

#### INTERMEZZO

Champagne Rose Petal Sorbet

#### ENTRÉE

Filet Mignon with Green Peppercorn Sauce  
Medley of Winter Vegetables and Whipped Potatoes  
OR  
Petite Rack of Lamb  
Roasted Garlic Whipped Potatoes,  
Winter Vegetables and Rosemary Jus  
OR  
Baked Chilean Sea Bass with Mustard Herb Crust,  
Saffron Velouté, Brunoise of Root Vegetables

#### DESSERT

Eggnog Crème Brulee  
Christmas Stollen  
OR  
Warm Rum Cake  
with Fresh Raspberry Sauce

\$72.00\* Adults • \$36.00\* Children 4-12

**For all Holiday Dining Reservations,  
please call (949) 630-4145**

\*Tax and gratuity not included.  
Reservations are required and the 48 hour cancellation policy of \$25 per person will apply.

# Christmas Day Dinner

## THE FIRST CABIN RESTAURANT

Friday, December 25th ✨ 1:00 - 8:00 pm

Enjoy a five-course dinner, in an elegant holiday setting overlooking the Newport Bay. This will be an evening to enjoy the true spirit of Christmas Day.

### Menu

#### FIRST COURSE

Baby Spinach and Arugula Salad  
Citrus, Strawberries, Roasted Pecans and Apple Cider Vinaigrette

#### SECOND COURSE

BBC Maine Lobster Bisque  
OR  
Seared Jumbo Diver Scallop  
Sweet Corn Flan and Light Parsley Beurre Blanc

#### INTERMEZZO

Meyer Lemon Sorbet with a Splash of Champagne

#### ENTRÉE

Duet of Crispy Seared Salmon and Jumbo Prawn  
Morel Cognac Sauce, Whipped Potatoes and Basil Oil  
OR

Roasted Apple Wood Smoked Prime Rib  
Chanterelle Mushroom Infused Whipped Potatoes  
and Horseradish Chantilly  
OR

Petit Rack of Lamb  
Smoked Tomato Compote, Fingerling Potatoes  
and Oven Roasted Zucchini

#### DESSERT

Gingerbread Pumpkin Cheesecake  
with Chantilly Cream  
OR

Traditional Yule Log  
with Pistachio Crème Anglaise

\$79.00\* Adults • \$39.50\* Children 4-12  
*Membership discounts apply.*

# Christmas Day Dinner

## Members Only

## THE BAY CLUB GRILL

Friday, December 25th ✨ 1:00 - 8:00 pm

The Bay Club Grill will host friends and families as they enjoy a lovely five-course dinner and celebrate the true spirit of Christmas Day.

### Menu

#### FIRST COURSE

Belgium Endive Salad  
Citrus, Roasted Pecans, Maytag Blue Cheese and Cranberries  
OR  
Napoleon of Heirloom Tomatoes  
Arugula and Fresh Mozzarella, Aged Balsamic Syrup

#### SECOND COURSE

Cinderella Pumpkin Soup  
OR  
Porcini Mushroom Bisque

#### INTERMEZZO

Tangerine Sorbet

#### ENTRÉE

Roasted Tom Turkey with Autumn Harvest Stuffing  
Buttered Yams, Green Beans and Orange-Cranberry Relish  
OR

Tender Roasted Prime Rib  
Yorkshire Pudding, Potato Gratin and Maple Glazed Carrots  
OR

Mustard Herb Crusted Sea Bass  
On Saffron Clam Sauce with Brunnoise of Vegetables

#### DESSERT

Gingerbread Pumpkin Cheesecake  
with Chantilly Cream  
OR

Traditional Yule Log  
with Pistachio Crème Anglaise

\$70.00\* Adults • \$35.00\* Children 4-12

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